

Agricultural Marketing Service, USDA

§51.3199

- (1) Similar varietal characteristics;
- (2) Mature;
- (3) Fairly firm; and,
- (4) Fairly well shaped.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles; and,
 - (4) Bottlenecks.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Splits;
 - (3) Dry sunken areas;
 - (4) Sunburn;
 - (5) Sprouting;
 - (6) Staining;
 - (7) Dirt or foreign material;
 - (8) Mechanical;
 - (9) Tops;
 - (10) Roots;
 - (11) Translucent scales;
 - (12) Watery scales;
 - (13) Moisture;
 - (14) Disease;
 - (15) Insects; and,
 - (16) Other means.
- (d) For size and tolerances see §§ 51.3198 and 51.3199.

§ 51.3196 U.S. Combination.

U.S. Combination consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§ 51.3198 and 51.3199.)

§ 51.3197 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics; and,
 - (2) Not soft or spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald; and,
 - (3) Bottlenecks.
- (c) Free from serious damage caused by:
 - (1) Seedstems;
 - (2) Dry sunken areas;
 - (3) Sprouting;
 - (4) Staining;
 - (5) Dirt or other foreign material;
 - (6) Mechanical;
 - (7) Watery scales;
 - (8) Insects;
 - (9) Disease; and,
 - (10) Other means.
- (d) For size and tolerances see §§ 51.3198 and 51.3199.

SIZE CLASSIFICATIONS

§ 51.3198 Size classifications.

Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: *Provided*, that unless otherwise specified, onions shall not be less than 1½ inches in diameter, with 60 percent or more 2 inches or larger in diameter.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3¾	95.3	(²)	

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.

TOLERANCES

§ 51.3199 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the fol-

lowing tolerances, by weight, are provided as specified:

- (a) For defects:
 - (1) *U.S. No. 1 and U.S. No. 2 grades.* Not more than 10 percent of the onions in a lot may fail to meet the requirements of these grades, but not more